

August 2012

AMENDMENT NO. 1

**SUPPLEMENT 404 TO AMS MASTER SOLICITATION
PURCHASE OF COOKED BEEF AND PORK PRODUCTS
FOR DISTRIBUTION TO
FEDERAL FOOD AND NUTRITION PROGRAMS**

This document amends Supplement 404, in order to 1) replace Exhibit A, Checklist and References to Applicable Bid and Contract Provisions, 2) replace Attachment I, Item Description and Checklist of Requirements (IDCR) for Cooked Pork Items, and 3) replace Attachment II, Item Description and Checklist of Requirements for Cooked Beef Items.

Details are as follows:

- 1) Replace Exhibit A with the attached version, dated August 2012.
- 2) Replace Attachment I, Item Description and Checklist of Requirements (IDCR) for Cooked Pork Items with the attached version, dated August 2012.
- 3) Replace Attachment II, Item Description and Checklist of Requirements (IDCR) for Cooked Beef Items with the attached version, dated August 2012.

Catherine V. Smith

Acting
Director
Commodity Procurement Division
Agricultural Marketing Service

Attachments

SUPPLEMENT 404 TO AMS MASTER SOLICITATION

**EXHIBIT A
DATED AUGUST 2012
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**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
SUPPLEMENT 404 TO AMS MASTER SOLICITATION
For
FROZEN COOKED BEEF AND PORK PRODUCTS**

PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS			
WBSM Material Description	Specifications Listed in Priority Order	WBSM Material Number	Packaging and Packing	Minimum Offer Unit Size/Shipping Unit	Tolerance Section	Delivery Period	Federal/State Plants, Section I.D.	Competition (See Solicitation)
PORK SLOPPY JOE MIX CKD PKG-4/10 LB	Item Description and Checklist of Requirements (IDCR) for Cooked Pork Items, dated May 2012	100148	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK TACO FILLING CKD PKG-4/10 LB		100150	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK PATTY BRD CKD PKG-4/10 LB		100149	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK SEASND PATTY 1.2 OZ CKD PKG-4/10 LB		100146	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open

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**EXHIBIT A
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PRODUCT DESCRIPTION				OFFER/CONTRACT PROVISIONS				
PORK SEASND PATTY 2.7 OZ CKD PKG-4/10 LB		100145	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK CRUMBLES W/ SPP PKG-4/10 LB		100144	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK LINK 1- OZ CKD PKG- 4/10 LB		100143	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF BRD PATTY CKD PKG-4/10 LB	IDCR for Cooked Beef Items, dated May 2012	100132	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF SLOPPY JOE MIX CKD PKG-4/10 LB		100133	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF TACO FILLING CKD PKG-4/10 LB		100131	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open

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**EXHIBIT A
DATED AUGUST 2012
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PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS			
BEEF SPP PATTY HOMESTYLE CKD CTN-40 LB		100130	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF CRUMBLES W/SPP PKG- 4/10 LB		100134	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF CRUMBLES W/SPP LFT OPT PKG-4/10 LB		110264	10 lb., 8 lb., 5 lb., or 2 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF ROAST CKD SLC FRZ PKG-20/2 LB	IDCR for Fully Cooked, Boneless, Thinly Sliced Roast Beef, dated June 2012	110098	Packed in 2-pound package packed to 40 lbs. net weight per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF ROAST CKD SLC FRZ PKG-8/5 LB		110096	Packed in 5-pound package packed to 40 lbs. net weight per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open



APPROVED

Contracting Officer Technical Representative (COTR)
Livestock and Seed Program, Standardization Division
Room 2607 S-Bldg, Phone: (202) 260-8295

Effective: **August 2012**

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR COOKED PORK ITEMS

I. ITEM DESCRIPTIONS

- Item –
- (1) Pork Taco Filling, Fully Cooked – This item consists of ground pork cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
 - (2) Pork Sloppy Joe Mix, Fully Cooked – This item consists of ground pork cooked in seasoned tomato product for use in a variety of applications, including sandwich filling and similar items.
 - (3) Breaded Pork Patties, Fully Cooked – This item consists of ground pork that is formed into round or oval patties, breaded and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
 - (4) Pork Patties with SPP, Fully Cooked - 2.7 oz. – This item consists of ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.7 ounces.
 - (5) Pork Patties with SPP, Fully Cooked – 1.2 oz. – This item consists of ground pork with SPP and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 1.2 ounce.
 - (6) Pork Patty Links with SPP, Skinless, Fully Cooked – This item consists of ground pork with SPP and sausage seasonings, processed into skinless links cylindrical in shape, fully cooked, and then IQF for use as a stand-alone item. Portion Weight - 1.0 ounce.
 - (7) Pork Patty Crumbles, Fully Cooked – This item consists of ground pork with SPP that is lightly seasoned and processed to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground pork.

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Formula -	Pork will comprise at least 75% of the raw formula for all items.
Non-Meat Component –	Non-meat components will comprise no more than 25% of the raw formula.
Fat –	Fat will not exceed 13 grams per 100 gram basis.
Sodium –	The sodium content will not exceed 550 milligrams per 100 gram basis.
Packing –	Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.
Delivery Unit –	Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for the pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

II. CHECKLIST OF REQUIREMENTS

All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the COTR, must adhere to the following checklist of requirements.


A. MATERIALS

The contractor's technical proposal must include procedures to address conformance with the following material requirements.

1. MEAT COMPONENT

Pork (shall be derived from suitable lean from any portion of the sow and/or hog carcass) will be the only meat component allowed. Pork derived from boars is not permissible.

- a) Domestic Origin of Meat Component – All sows and/or hogs will originate from U.S. produced livestock as defined in the Supplement.
- b) Harvesting (Slaughtering) – All sows and/or hogs will be harvested in facilities that comply with the following requirements:
 - (1) Humane Handling – All sows and/or hogs will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
 - (2) Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.

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- c) Raw Material Type^{1/} – The type of boneless pork utilized shall be specified from the following options:
- (1) Type I – Sow Trimmings Only
 - (2) Type II – Hog Trimmings Only
 - (3) Type III – Combination of Sow and Hog Trimmings^{2/}

The contracting officer will designate the raw material type permitted for each solicitation.


^{1/}One, two, or all of these types may be represented in the contractor's technical proposal.

^{2/}The contractor shall specify the ratio of these two raw material types in their technical proposal.

- d) Boneless Pork – Boneless pork will comply with the following requirements:
- (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
 - (2) Handling – All boneless pork must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless pork. Frozen boneless pork may be used provided it is processed into the final product within 60 days from the date of pack.
 - (3) Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.
- e) Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.
- f) Pathogen Testing – Boneless pork previously tested and found positive for any pathogen will not be allowed.

2. NON-MEAT COMPONENTS

- a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) will be derived from U.S. produced products.
- b) Seasonings and Other Ingredients – Seasonings and other ingredients will be used to produce products with mild flavor profiles suitable for institutional feeding systems. For pork patty crumbles and breaded patties, seasonings and other ingredients will comprise no more than 2% of the raw formula.
- c) MSG – Monosodium Glutamate (MSG) is not allowed.

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- d) Soy Protein Product (SPP) – Pork Patties with SPP, Pork Patty Links with SPP, and Pork Patty Crumbles must contain SPP in the raw formula that meets the following requirements:
 - (1) The SPP will be hydrated to yield no less than 18% protein (as-is basis).
 - (2) The physical characteristics of SPP, in the dry form, must be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65% and 85% as-is basis, respectively).
- e) Batter and Breading – For Breaded Pork Patties, Only – If flour is used in the batter and breading combination, it must be enriched.

B. PROCESSING

1. GRINDER PLATE

The size of the grinding plate for grinding boneless pork will be declared.

2. BONE COLLECTOR / EXTRUDER SYSTEM

A bone collector/extruder system must be in operation to effectively remove skin, bone, cartilage, and heavy connective tissue during the final grind.

3. PATTIES

- a) Raw Weight – The raw weight of the patties will be declared and charted on control charts featuring average weight and range.
- b) Individually Quick Frozen (IQF) – Patties will be IQF so the individual pieces do not stick together after they are packaged and packed.
- c) Pink Appearance – Patties with pink appearance after cooking will not be allowed.
- d) Shape – Patties will be round or oval shape.

4. LINKS

- a) Skinless – Casing must be removed.
- b) Weight - Target packaged weight per cooked link will be 1.0 ounce. The raw weight of links shall be declared. All weights will be charted on control charts featuring average weight and range.
- c) IQF – Links will be IQF so individual links do not stick together after they are packaged.
- d) Pink Appearance – Links with pink appearance after cooking will not be allowed.

5. CRUMBLES

- a) Size – The size of the crumbs will be ¼-inch maximum with an allowance of five percent ‘fines’ (¹/16-inch) in each immediate package. ‘Fines’ per immediate package will be charted on control charts featuring average value and range.
- b) IQF – The crumbs will be IQF or may be produced from IQF’s materials to prevent it from sticking together after freezing.
- c) Flavor – Crumbles must not have a ‘char-broil’ flavor.

6. COOKING TEMPERATURE

All products will be fully cooked in accordance with FSIS regulations.

7. METAL DETECTION

All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

C. FINISHED PRODUCT LIMITATIONS

The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

1. FAT

The fat content of the finished product will not exceed 13 percent
(Percent Fat = (Total Fat ÷ Serving Size) x 100).

2. SODIUM

Sodium level, must not exceed 550 mg per 100 g basis
((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*) ≤ 550)).

3. MICROBIAL

Contractor will have documented plan to comply with the latest FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

D. HEATING INSTRUCTIONS

Heating instructions for the end-user will be provided in the contractor’s technical proposal and must be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.) as specified for a particular packing orientation discussed in Section II.E.2.a.(4) below. Finished product will be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

E. PREPARATION FOR DELIVERY

1. PACKAGING AND PACKING

- a) Packaging – All products will be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, pork taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.
- b) Packing^{3/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.

^{3/}The contracting officer will designate the packaging orientation permitted for each solicitation.

2. LABELING^{4/}

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers will be labeled to include all information required by FSIS regulations.

- a) Immediate Container Labels – Immediate container labels will contain the following information:
 - (1) A “Best-If-Used-By” date.
 - (2) A nutrition facts panel based on actual nutritional analysis of the product.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.
 - (4) For the twenty (20) 2-pound packing orientation, the heating instructions must be included on the immediate container. The heating instructions for the four (4) 10-pound, five (5) 8-pound and eight (8) 5-pound packing orientations must be included in/on the shipping container and/or on the immediate container.
- b) Shipping Container Labels – Shipping container labels will contain the following information:
 - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
 - (2) Applicable purchase order number.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.
 - (4) A nutrition facts panel based on actual nutritional analysis of the product.



- (5) The appropriate product name and material number listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Pork Taco Filling, Fully Cooked	100150
Breaded Pork Patties, Fully Cooked	100149
Pork Sloppy Joe Mix, Fully Cooked	100148
Pork Patties with SPP, Fully Cooked, 2.7 ounce	100145
Pork Patties with SPP, Fully Cooked, 1.2 ounce	100146
Pork Patty Links, Skinless, Fully Cooked, 1.0 ounce	100143
Pork Patty Crumbles, Fully Cooked	100144

- (6) An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

^{4/}All labeling illustrations must be provided.

3. CLOSURE

Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

4. PALLETIZED UNIT LOADS

All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.


F. DELIVERY UNIT

Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

G. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINER

Only one size and style of immediate and shipping containers may be offered in an individual shipping unit.

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2. TEMPERATURE

All products will not exceed 0° F at the time of shipment and delivery.

3. SEALING

All product must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation.

H. PRODUCT ASSURANCE

1. WARRANTY AND COMPLAINT RESOLUTION

a) Warranty – The contractor will guarantee that the product complies with all contractual requirements required under this Supplement.

b) Complaint Resolution – The contractor’s technical proposal must provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

2. NON-CONFORMING PRODUCT

The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the Standardization Division of final disposition (e.g., diverted to commercial production, cooked product or destroyed).



APPROVED

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR COOKED BEEF ITEMS

Contracting Officer Technical Representative (COTR)
Livestock and Seed Program, Standardization Division
Room 2607 S-Bldg, Phone: (202) 260-8295

Effective: **August 2012**

I. ITEM DESCRIPTIONS

- Item
- (1) Beef Patties, Homestyle, Fully Cooked – This item consists of ground beef with soy protein product (SPP) with a handmade appearance and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 2.7 ounces.
 - (2) Beef Taco Filling, Fully Cooked – This item consists of ground beef cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
 - (3) Beef Sloppy Joe Mix, Fully Cooked – This item consists of ground beef cooked in seasoned tomato product for use in a variety of applications, including sandwich fillings and similar items.
 - (4) Breaded Beef Patties, Fully Cooked – This item consists of ground beef that is formed into round or oval patties, breaded and IQF for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
 - (5) Beef Crumbles, Fully Cooked – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef.
 - (6) Beef Crumbles, Fully Cooked (LFTB Optional) – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef. Lean Finely Textured Beef (LFTB) may be used in the product formulation as outlined in Section II.A.1.f) below.

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Formula -	Beef will comprise at least 75% of the raw formula for all items.
Non-Meat Component –	Non-meat components will comprise no more than 25% of the raw formula.
Fat –	Fat will not exceed 13 grams per 100 gram basis.
Sodium –	The sodium content will not exceed 400 milligrams per 100 gram basis.
Packing –	Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.
Delivery Unit –	Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for the beef patties, homestyle, fully cooked, which will consist of 950 cases and 38,000 pounds.

II. CHECKLIST OF REQUIREMENTS

All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor’s technical proposal, submitted to the COTR, must adhere to the following checklist of requirements.

A. MATERIALS

The contractor’s technical proposal must include procedures to address conformance with the following material requirements.

1. MEAT COMPONENT

Beef will be the only meat component allowed.

- a) Domestic Origin of Meat Component – All cattle will originate from U.S. produced livestock as described in this supplement.
- b) Harvesting – Cattle will be harvested in facilities that comply with the following requirements:
 - (1) Humane Handling – Cattle will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
 - (2) Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.
 - (3) Spinal Cord Removal – All spinal cord tissue will be removed during the harvesting process.

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- c) Boneless Beef – Boneless beef must comply with the following requirements:
- (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
 - (2) Handling – All boneless beef must be maintained in excellent condition. The contractor’s technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
 - (3) Objectionable Materials – The following objectionable materials shall be excluded:
 - (a) Major lymph glands (*prefemoral, popliteal, and prescapular*), *thymus* gland, and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
 - (b) All bone, cartilage, and the following heavy connective tissues:
 - (i) White fibrous – Shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.
 - (ii) Yellow elastin – Back strap and *abdominal tunic*.
- d) Mechanical Separation – Beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.
- e) Pathogen Testing – Boneless and ground beef previously tested and found positive for any pathogen will not be allowed.
- f) LFTB – When specified, LFTB, or meat components produced using similar methods may be used as a raw material in the production of material number 110264. When LFTB is used, the following criteria must be met:
- (1) LFTB may be used at a rate not to exceed 15% of the meat component.
 - (2) Red Color – The producer of LFTB shall assure that the product has a discernible redness in color. The LFTB shall maintain the same redness in color until time of processing to minimize the effect of the color to the finished ground beef.
 - (3) Fat Content - Does not exceed 10 percent fat.

2. NON-MEAT COMPONENTS

- a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) will be derived from U.S. produced products.
- b) Seasoning and Ingredient – Seasonings and other ingredients will be used to produce products with mild flavor profiles suitable for institutional feeding systems. For crumbles and patties, seasonings and other ingredients will comprise no more than 2% of the raw formula.
- c) MSG – Monosodium Glutamate (MSG) is not allowed.
- d) Soy Protein Product (SPP) – Beef Patties, Homestyle, Fully Cooked and Beef Crumbles, Fully Cooked must contain SPP in the raw formula that meets the following requirements:
 - (1) The source of the SPP will be soy and will be hydrated to yield no less than 18% protein (as is basis).
 - (2) The physical characteristics of SPP, in the dry form, must be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65% and 85% as is basis, respectively).
- e) Batter and Breading – For Breaded Beef Patties, Only – If flour is used in the batter and breading combination, it must be enriched.

B. PROCESSING

1. GRINDER PLATE


The size of the grinding plate for grinding boneless beef will be declared.

2. BONE COLLECTOR / EXTRUDER SYSTEM

A bone collector/extruder system must be in operation to effectively remove bone, cartilage, and heavy connective tissue during the final grind.

3. PATTIES

- a) Beef Patties with SPP, Homestyle, Fully Cooked, Only – Patties must comply with the following:
 - (1) Handmade Appearance – Patties will have a “handmade” appearance.
 - (2) Grill Marks – At least one side of the patties will have grill (char) marks.
- b) Breaded Beef Patties, Fully Cooked, Only – Patties will have a round or oval shape.

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- c) Raw Weight – The raw weight of the patties will be declared and charted on control charts featuring average weight and range.
- d) IQF – Patties will be IQF so the individual pieces do not stick together after they are packaged and packed.
- e) Pink Appearance – Patties with pink appearance after cooking will not be allowed.

4. CRUMBLES

- a) Size – The size of the crumbles will be ¼-inch maximum with an allowance of five percent 'fines' (¹/₁₆-inch) in each immediate package. 'Fines' per immediate package will be charted on control charts featuring average value and range.
- b) IQF – The crumbles will be IQF or may be produced from IQF's materials to prevent it from sticking together after freezing.
- c) Flavor – Crumbles must not have a 'char-broil' flavor.

5. COOKING TEMPERATURE

All products will be fully cooked in accordance with FSIS regulations.

6. METAL DETECTION

All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

C. FINISHED PRODUCT LIMITATIONS

The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

1. FAT

The fat content of the finished product will not exceed 13 percent
(Percent Fat = (Total Fat ÷ Serving Size) x 100).

2. SODIUM

Sodium level must not exceed 400 mg per 100 gram basis
((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*) ≤ 400)).

3. MICROBIAL

The contractor will have a documented plan to comply with the current FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

D. HEATING INSTRUCTIONS

Heating instructions for the end-user will be provided in the contractor's technical proposal and must be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.) as specified for a particular packing orientation discussed in Section II.E.2.a.(4) below. Finished product will be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

E. PREPARATION FOR DELIVERY

1. PACKAGING AND PACKING


- a) Packaging – All products will be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, beef taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.
- b) Packing^{1/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.

^{1/}The contracting officer will designate the packaging orientation permitted for each solicitation.

2. LABELING^{2/}

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers will be labeled to include all information required by FSIS regulations.

- a) Immediate Container Labels – Immediate container labels will contain the following information:
 - (1) A “Best-If-Used-By” date.
 - (2) A nutrition facts panel based on actual nutritional analysis of the product.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.

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- (4) For the twenty (20) 2-pound packing orientation, the heating instructions must be included on the immediate container. The heating instructions for the four (4) 10-pound, five (5) 8-pound and eight (8) 5-pound packing orientations must be included in/on the shipping container and/or on the immediate container.

b) Shipping Container Labels – Shipping container labels will contain the following information:

- (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- (2) Applicable purchase order number.
- (3) A traceability code that is traced back to establishment number, production lot, and date.
- (4) A nutrition facts panel based on actual nutritional analysis of the product.
- (5) The appropriate product name and material number listed in the table below for each of the items.



<u>Item</u>	<u>Material Number</u>
Beef Patties with SPP, Homestyle, Fully Cooked	100130
Beef Taco Filling, Fully Cooked	100131
Breaded Beef Patties, Fully Cooked	100132
Beef Sloppy Joe Mix, Fully Cooked	100133
Beef Crumbles, Fully Cooked	100134
Beef Crumbles, Fully Cooked (LFTB Opt)	110264

- (6) An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

^{2/}All labeling illustrations must be provided.

3. CLOSURE

Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

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4. PALLETIZED UNIT LOADS

All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.

F. DELIVERY UNIT

Each delivery unit will consist of 1,000 cases and 40,000 pounds except for beef patties, homestyle, fully cooked, which will consist of 950 cases and 38,000 pounds.

G. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINER

Only one size and style of immediate and shipping containers may be offered in an individual shipping unit.

2. TEMPERATURE

All products will not exceed 0° F at the time of shipment and delivery.

3. SEALING

All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation.

H. PRODUCT ASSURANCE


1. WARRANTY AND COMPLAINT RESOLUTION

a) Warranty – The contractor will guarantee that the product complies with all contractual requirements required under this Supplement.

b) Complaint Resolution – The contractor's technical proposal must provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

2. NON-CONFORMING PRODUCT

The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the Standardization Division of final disposition (e.g., diverted to commercial production, cooked product or destroyed).

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